



SOTTANO

Reserva

BLEND 2010

- Grape Variety:** Malbec 60%, Cabernet Sauvignon 30% and Petit Verdot 10%.
- Region of Origin:** Perdriel, Luján de Cuyo, Mendoza.
- Vineyard details:** Sottano Vineyard. It is an alluvial soil and drip irrigation, hail net covered in 100%.
- Climate:** Dry and continental with great sun exposure allowing perfect ripening.
- Vine cultivation:** Vertical position trellising.
- Harvest details:** Handy picked at 2nd week of March.
- Yield:** 6,5 Tons/Hectar = 2,6 Tons/Acre
- Vinification:** Grapes were destemmed and crushed. 3 days of cold maceration before fermentation at 12°C. 10 days of fermentation in stainless steel tanks at 16°C with peaks of 32°C. Natural malolactic fermentation completed. Complete maceration time was 25 days.
- Ageing process** 12 months in 225 liters oak barrels (2nd used barrels). 70% French (Taransaud “Medium plus” toasted) and 30% American (Demptos Napa “Medium plus” head toasted).
- Pre-bottling operations:** Without clarifying and unfiltered.
- Colour:** Deep purplish red color with black dye.
- Aromas:** A unique aromatic condition marked by: berries, floral aromas, cassis, complied by notes of oak as Café, Chocolate, Snuff and more.
- Palate:** In his “oily palate” invites us to enjoy every drop and gives structure to accompany the special moments.
- Alcohol content:** 14,7 **Total acidity:** 5,73 g/l **Residual Sugar:** 2,19 g/l
- Serving Temperature:** 16°C to 18°C. Enjoy it with rustic oven cooked wild boar.
Cellar up to 8 years.

